

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		4/19/00	293/P-293, Galtee Meats		Mitchelstown
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Andrew Conway, Pat Casey, Jim Egan		COUNTRY Ireland	
CODES (Give an appropriate code for each review item listed below)		EVALUATION			
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable			
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 M	Packaging materials
Water potability records	01 A	Product handling and storage		30 U	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 U	Label approvals
Back siphonage prevention	03 N	Product transportation		32 N	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 U	Effective maintenance program		33 M	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 N	Container closure exam
Lighting	11 U	Antemortem inspec. procedures		38 N	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 N	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 N	Incubation procedures
Ventilation	14 U	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 O	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 M	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 N	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 M	SSOPs
Personal hygiene practices	26 M	Ingredients identification		53 A	HACCP
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/19/00	ESTABLISHMENT NO. AND NAME 293/P-293, Galtee Meats	CITY Mitchelstown
			COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Andrew Conway, Pat Casey, Jim Egan		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

- 05/29 The water in the sterilizers at the carcass/viscera inspection station was not up to the required temperature: it was measured at 150° F. This was a repeat deficiency from the previous FSIS audit. The line was stopped, although not immediately, pending achievement of the required minimum temperature of 180° F.
- 11 Light at all post-mortem inspection stations was inadequate. FSIS requires 50 foot-candles (fc) of shadow-free light at the inspection surfaces; the auditor measured the following intensities: 2-4 fc for mandibular lymph nodes, 2-5 fc in abdominal and pleural cavities, 30 fc for viscera, and 40 fc for plucks. No immediate corrective actions were taken.
- 14/18/30/31 Condensation was frankly out of control and was dripping onto exposed product in several carcass coolers. An hour after the problem was identified by the FSIS auditor, the carcasses in Cooler #2, in which the most serious problems were found, had still not been moved, nor had the condensation that was contaminating the product been removed. After another hour and a half, the affected product had been moved to a different cooler, but heavy condensation had also formed in this new location and was again dripping steadily onto the product. (See also item 82.)
- 19/26 The establishment's policy of cleaning knives, scabbards, steels, aprons, and mesh gloves at the beginning of breaks was not followed by all workers. Management's corrective actions were only partially effective.
- 19/33 At least half of the large stainless steel combo bins were in need of repair: corners were obviously cracked and torn. Many cracked and broken plastic trays were also observed to be in use for exposed product.
- 26 Workers were observed to fail to wash their hands before entering production areas. The person in charge of quality control sent them back to wash their hands.
- 33 Numerous holes in ceilings in exposed-product areas were observed: some of these opened into attic areas and exposed insulation could be seen in others.
- 33/62 Maintenance and cleaning of motor housings directly over the pickling tumbler had been grossly neglected, as evidenced by the presence of heavy buildups of rust, flaking paint, and other unclean material. Thick, dry, caked product residues were found on tumbler gaskets.
- 52 The boneless meat reinspection criteria sheet had not been updated to reflect the zero-tolerance policy that requires all contamination with feces or ingesta to be classified as a critical defect. Note: a review of the documents created since 1/1/00 revealed no instance of contamination with feces or ingesta.
- 76 No supervisory reports for the months of April, May, August, September, or December 1999, or for February 2000, were available for audit.
- 82 Documentation by the establishment of operational and pre-operational findings, corrective actions, and preventive measures did not reflect the conditions observed during the audit. There was no documentation by the establishment of identification of condensation problems, corrective actions, or preventive measures in response to condensation problems (see item 14/18/30/31, above).
- 03/22/32/37/38/39/40/56/80/82 The audit was discontinued when the establishment was determined, by the Irish meat inspection officials, to fail to meet FSIS requirements, before these items were audited.

The veterinarian in charge, his supervisor, and the Supervising Veterinary Inspector agreed among themselves to remove this establishment from the list of those eligible to export to the United States. The FSIS auditor was in complete agreement with this decision. All product produced as of the start of operations on the day of this audit was excluded from eligibility for the U.S. market.

NOTE: Considerable documented effort had been made by the DAFRD veterinarian assigned to this establishment, and by his supervisor, including legal notices, to bring the establishment into compliance on the various non-conformances observed, and senior meat inspection officials assured the FSIS auditor that the establishment would not be re-listed for eligibility to export to the United States until such time as full compliance would be attained, along with a commitment to continue to maintain the required sanitation standards.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		4/27/00	300, Anglo-Irish Beef Producers, Ltd. (AIBP)		Cahir
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Sean Dalton, Pat Casey, Canice Bennett		COUNTRY Republic of Ireland	
				EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	55 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	56 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	57 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	58 O
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	59 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	60 O
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	61 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	62 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	63 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	64 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	65 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	66 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	67 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	68 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	69 O
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 M	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 M	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	72 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	73 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	74 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	75 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	76 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	77 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 M	SSOPs
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 O	

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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/27/00	ESTABLISHMENT NO. AND NAME 300, Anglo-Irish Beef Producers, Ltd. (AIBP)	CITY Cahir
	COUNTRY Republic of Ireland		
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Sean Dalton, Pat Casey, Canice Bennett		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

07 Several apparent small rodent droppings were found on the floor in the dry goods storage area. The DAFRD Supervising Veterinary Inspector rejected all opened packaging materials that were near the floor and ordered the room not to be used until a professional inspection was carried out and new packaging materials supplied from a sister company. The establishment management contacted the pest control agent and summoned an inspector immediately.

11 Lighting was generally adequate at inspections except that only 10 foot-candles (fc) were measured at the inspection surface of the medial retropharyngeal lymph nodes. (U.S. regulations require 50 fc of shadow-free light at inspection surfaces.) New, compliant light was installed by the end of the working day.

17 The ceiling in the retained cooler was cracked and deteriorated. This had been identified by DAFRD, and repair was scheduled.

18 Liquid was found dripping from a structure over the carcass line just past the carcass wash. Corrective action by the establishment was immediate: the line was stopped until a drip tray was installed.

18/33 Moderate accumulations of rust and dust were observed on overhead structures (particularly rails and supports) in several coolers and several places on the slaughter line. DAFRD officials ordered increased frequency of maintenance and cleaning, and increased monitoring during pre-operational sanitation inspections.

27 Several butchers were observed to fail to sterilize their knives after opening skin cuts before continuing their skinning procedures. This was corrected immediately by the management official.

52 No formal, documented boneless meat reinspection was being carried out. Forms were available at DAFRD headquarters; a program was to be developed and implemented promptly.

NOTE: This establishment had never exported any product to the United States, nor were there any plans to do so in the foreseeable future.

Att. F - 3a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 4/17/00	ESTABLISHMENT NO. AND NAME 332 - Dawn Pork and Bacon		CITY Grannagh
FOREIGN PLANT REVIEW FORM				COUNTRY Rep. of Ireland	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Eamonn Halley; Michael Kenny; Jim Egan		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 M	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 M	Packaging materials 56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 U	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 U	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 M	SSOPs	82 A
Personal hygiene practices	26 M	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/17/00	ESTABLISHMENT NO. AND NAME 332 - Dawn Pork and Bacon	CITY Grannagh
			COUNTRY Rep. of Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Eamonn Halley; Michael Kenny; Jim Egan		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- U
04 No hand soap was available at any of the post-mortem inspection stations. Management agreed to install dispensers promptly.
- U
11 Lighting was inadequate at inspection surfaces. The following light levels were measured by the auditor: 20 foot-candles (fc) at the inspection surfaces of the pluck, 15 fc at mandibular lymph nodes, and as little as 4 fc at the final carcass inspection station. (A minimum shadow-free light intensity of 50 fc is required.)
- M M
18/30 Clear fluid was dripping onto exposed carcasses in one carcass cooler. The affected carcasses were moved and retained for trimming and reinspection and the rails under the dripping equipment were rejected pending resolution of the problem.
- M M
18/33 Maintenance and cleaning of over-product structures had been neglected in several areas of the slaughter line and coolers. Increased frequency of cleaning and monitoring was ordered by the management representative.
- M M
19/29 A dropped-meat reconditioning table had not been cleaned or sanitized after use before being used again. The management representative condemned the new piece of dropped meat and ordered sanitization of the surface.
- M
26 Several employees were observed to fail to wash their hands before entering production areas. The management official in charge of quality control took immediate corrective action.
- M
28 There was inadequate separation of clean/unclean equipment and edible/inedible containers. Management took corrective actions; DAFRD ordered improved education of the responsible employees.
- M
30 Several instances of inadequately covered product stored directly under wooden pallets were observed in the freezer. The establishment management representative ordered immediate corrective actions.
- M
34 A band saw had not been adequately cleaned before use: meat scraps from previous use and rust were evident. It was rejected by DAFRD pending cleaning and reinspection.
- M
52 The DAFRD meat reinspection defect criteria sheet had not been upgraded to reflect the zero-tolerance policy for ingesta and fecal material as required by FSIS. Note: a review of the documentation from the beginning of the calendar year revealed that no incidences of contamination of boneless meat with fecal material or ingesta had been documented within the previous four months.

Att. F-4a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 4/18/00	ESTABLISHMENT NO. AND NAME 344 - AIBP Waterford		CITY Waterford
FOREIGN PLANT REVIEW FORM					COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. David Tantrum, Michael Kenny, Jim Egan		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 M	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/18/00	ESTABLISHMENT NO. AND NAME 344 - AIBP Waterford	CITY Waterford COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. David Tantrum, Michael Kenny, Jim Egan		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

04 There was no hand soap dispenser at either the final carcass inspection station or at the pre-boning trim station. This was ordered by the DAFRD officials to be rectified by the start of business the following day.

05 The water in the sterilizer for the head and pluck hooks was measured at 95° F. The line was stopped immediately until the temperature was brought up to the requisite 180°.

11 Lighting at the inspection surfaces of the medial retropharyngeal lymph nodes was measured at 20 foot-candles (fc). Management agreed to install new lighting promptly to meet the 50 fc requirement.

17 The large ceiling insulation blocks in the shipping area had not been covered with an impervious, cleanable material. This had been identified by DAFRD officials, who issued a Noncompliance Record with a requirement that the problem was to be rectified within 6 months.

52 Boneless meat was reinspected, but the results were not documented. DAFRD had the forms for this purpose; they were to be used starting immediately.

NOTE: This establishment had never exported any product to the United States, and had no intention to begin doing so in the foreseeable future.

A#, F-5a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		4/20/00	355, Glanbia Meats		Carrig, Roscrea
				COUNTRY	
				Ireland	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Seamus Deeley, Pat O'Neill, Jim Egan		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation		32 N	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 M	Effective maintenance program		33 M	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 M	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
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Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 M	SSOPs
Personal hygiene practices	26 M	Ingredients identification		53 A	HACCP
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/20/00	ESTABLISHMENT NO. AND NAME 355, Glanbia Meats	CITY Carrig, Roscrea
			COUNTRY Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Seamus Deeley, Pat O'Neill, Jim Egan		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M
05 The water in the sterilizer in the retained rail area was measured at 150° F. Corrective action was immediate to bring it up to the 180° requirement.

M
11 Lighting was generally adequate at inspection stations, but the intensity was measured at only 35 foot-candles (fc) at the inspection surfaces of the mandibular lymph nodes and only 20 fc in abdominal cavities. Management proposed to install new light before the next day's operations to bring the lighting up to the required 50 fc.

M M
26/28 A floor cleaner was observed to contaminate product contact surfaces with his cleaning implements, and another inedible container handler handled edible product contact equipment. DAFRD officials took immediate, effective corrective actions.

M
33 The pull chain for the retained carcass rail was caked with old product residues. It was immediately removed and replaced. Rusty motor housings were observed in the injection room. DAFRD officials rejected the equipment pending cleaning.

M
52 The boneless meat reinspection criteria sheet had not been updated to reflect the zero-tolerance policy that requires all contamination with fecal material or ingesta to be classified as a critical defect. Note: a review of the documents created since 1/1/00 revealed no instance of contamination with feces or ingesta.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		4/26/00	552 - QK Meats, Ltd.		Naas
					COUNTRY Rep. of Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Ted Duffy, Victor Whelan, Canice Bennett		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials N
Water potability records	01 O	Product handling and storage		30 M	Laboratory confirmation N
Chlorination procedures	02 N	Product reconditioning		31 A	Label approvals O
Back siphonage prevention	03 N	Product transportation		32 N	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 N	Processing records O
Pest control program	08 N	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 N	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 O	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling N
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures O
Ventilation	14 M	Postmortem inspec. procedures		41 O	Process. defect actions -- plant N
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection N
Equipment approval	16 O	Condemned product control		43 N	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification N
Over-product ceilings	17 M	Returned and rework product		45 N	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates N
Product contact equipment	19 M	Residue program compliance		46 O	Single standard N
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision A
Dry storage areas	21 N	Residue reporting procedures		48 O	Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 N	Shipment security N
Welfare facilities	23 N	Storage and use of chemicals		50 N	Species verification O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 U	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 U	SSOPs M
Personal hygiene practices	26 U	Ingredients identification		53 O	HACCP M
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/26/00	ESTABLISHMENT NO. AND NAME 552 - QK Meats, Ltd.	CITY Naas COUNTRY Rep. of Ireland
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Ted Duffy, Victor Whelan, Canice Bennett	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

14/17/30 Condensation was found on ceilings directly over exposed product in the beef quarter cooler leading into the boning rooms, and in one boning room, both of which had passed establishment pre-operational sanitation inspection.

19/33 Many cutting boards in a boning room that had passed establishment pre-operational sanitation inspection were deeply scored and many edible product containers were cracked and in need of repair or replacement.

19/34 Approximately one third of edible product containers that were examined by the FSIS auditor, that had passed the establishment's pre-operational sanitation check, had not been cleaned of meat scraps and other material.

26 Many instances of unacceptable personal hygiene practices (employees coughing into mesh and cloth gloves, wiping/scratching their noses on their hands and product-contact gloves) were observed by the inspection personnel and the FSIS auditor. When the inspection personnel brought this to the attention of the establishment manager, the latter did not perceive it to be a problem. It was at this point that the Supervising Veterinary Inspector, who was accompanying the FSIS auditor, interrupted the audit, having decided that the establishment was unacceptable.

51 Fecal contamination was found on beef quarters that had passed establishment pre-boning trim and were ready for distribution to the three boning areas. See also item 83, below.

52 No boneless meat reinspection was being performed.

82 Operational sanitation activities were not adequately addressed in the written SSOPs. Documentation of pre-operational sanitation findings, corrective actions, and preventive measures was inadequate. See also item 83, below.

83 The establishment's documentation of monitoring of incoming product did not reflect the actual conditions observed either by the FSIS auditor on the day of the audit nor by the inspection officials during their recent verification of the establishment's monitoring of critical limits. The establishment records revealed not a single instance of contamination during the month of March 2000, whereas the inspection service's monitoring documented many instances of fecal and other contamination. One of the two critical control points was the absence of contamination on incoming product. See also item 51, above.

2/3/8/9/21/23/32/35/43/45/49/50/56/57/58/70/71/72/78/75/78/80/82/83 The Supervising DAFRD Veterinary Inspector interrupted the audit after observing the pre-operational sanitation conditions and the deficient personal hygiene, and before operations began in the first boning room, and stated that he had reached the decision that the establishment failed to meet U.S. requirements. The FSIS auditor was in agreement. The establishment was removed from the list of those certified as eligible to export to the United States.

Note: this establishment had never exported any product to the United States, nor had the management had any intention of doing so in the foreseeable future.